



Focus on Food Safety

Kansas 2005 Food Code Update

The following highlights some of the major changes from the 1999 Kansas Food Code to the current 2005 Kansas Food Code that went into effect November 30, 2007.

1. **Potentially Hazardous Foods** have changed to **include** raw cut tomatoes.
2. **Ill Food Workers**— Norovirus has been added to the list of reportable illnesses by the employee.
3. **Handwashing**- required before donning gloves for working with ready-to-eat food, (2-301.14)(H)
4. **Hot Holding Temperature** has decreased to **135°F**.
5. **Cooling**- The first stage has decreased to **135°F - 70°F**. (3-501.14)(A)(1)
6. **Date Marking**- ready-to-eat, potentially hazardous foods prepared or prepared/packaged in a food establishment and subsequently frozen **will not** require date marking.
7. **Cold Holding Temperatures for Raw Shell Eggs** has changed to **45°F** (3-501.16)(B) to be consistent with the required receiving temperature for raw shell eggs.
8. **Consumer Advisory**- any establishment serving raw or undercooked potentially hazardous foods shall inform consumers of the increased risk from consuming such foods. (3-603.11)
ex: menu, table tents, placards. (Templates available at www.ksfoodsafety.org)
9. **Time as a Public Health Control**- a variance will be required for any establishment using time rather than temperature for holding potentially hazardous foods at proper temperature. (3-501.19)(C)
10. **Cooling, Heating and Holding Capacities**-Equipment for cooling and heating food, and holding cold and hot food is now a critical violation. (4-301.11)
11. **Warewashing Equipment Requirements**- requirements for the manual warewashing sink is now a critical violation. (4-301.12) A 2-vat sink can be approved for use under 4-301.12(D) by requesting a variance.
12. **Outer Openings Protected**- outer openings of a food establishment is a critical violation. (6-202.15)(A)&(D)
13. **Removing Dead or Trapped Birds, Insects, Rodents, and Other Pests** is a critical violation. (6-501.112)

Kansas Department of Health and Environment
Consumer Health Food Safety Program
1000 SW Jackson, Suite 330
Topeka, KS 66612
www.kdheks.gov/bch/



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Mission Statement: As the state's environmental protection and public health agency, KDHE promotes responsible choices to protect the health and environment for all Kansans.